

Savoury Snacks

Griffith Foods provides healthier snacking solutions, that will address your need for taste, texture and functionality. Differentiate from your peers and reposition your brand image!



Whether baked snacks, crisps, nuts or extruded snacks, we have the expertise to create an elevated full snacking experience for your consumers using your base.

Snacks Portfolio

Seasonings

With extensive expertise in snacks seasonings and functional performance, Griffith Foods can customise functional seasonings to deliver authentic snacking experiences.

Our portfolio is designed to enhance flavour, functionality, appearance, and texture – simultaneously. It also includes solutions to enhance nutritional labelling like Nutri-Score, Traffic lights and/or to meet non-HFSS guidelines.

Coatings

Griffith Foods is the expert in the world of coated nuts and seeds, providing expert guidance on functional batters to impact taste, texture, appearance and processability.

The 4 pillars of a perfect snack

1 Taste



Add a new dimension to the flavour of your savoury snack, either through a seasoning and/or a coating – to create delicious snacking experiences.

2 Texture



Enhance the sensorial experience, using different batters and functional seasonings to create the right texture and mouth feel. Understand the sensorial experience, using different batters and functional seasonings to create the perfect 'crunch' and mouth feel.

3 Appearance



We tap into your senses by combining visuals, natural colours and appealing seasonings.

4 Substrate



We are experts within various snack substrates, including plant-based extruded snacks leveraging consumers expectations and your production processes.

Innovations



Sodium Flex

Sodium Flex is a toolbox to create savoury seasonings and/or coatings with low or no added sodium with minimal compromises on taste and texture. Nutritional labelling (Traffic lights, Nutri-Score) and non-HFSS regulation means a step beyond sodium/salt reduction to provide a holistic solution for all your snack concepts.



Made with Natural Ingredients

To meet the consumer needs for a transparent ingredient list, we've developed a range of snack seasonings that can be claimed as a seasoning 'Made with Natural Ingredients'. This concept is defined as 'Ultra Clean' label containing only kitchen

cupboard ingredients and still deliver an intense taste to enjoy. They are applicable on all snack substrates.



Veggie Coated Nuts

A unique combination of vegetables and nuts, blending healthy fibres with at least 20% dehydrated vegetable powder in the coating. They have vibrant, natural colours and offer a great taste and signature crunch. Veggie coatings can go beyond peanuts as they are also suitable for chickpeas, roasted edamame, green peas, roasted corn and fit perfectly into nut trail mixes as well.

fat snacks to deliver a delicious snacking experience just like the standard full fat products. It provides a full and rich eating experience so consumers can enjoy the snacks and will repurchase them. Savour Flex combines perfectly the wishes to meet nutritional labelling and HFSS requirements. All flavour profiles can benefit from the 'impact' that Savour Flex generates. Suitable for an oil spray dust-on application to flavour popped chips, baked and extruded snacks as well as veggie based extruded and rice cakes.



Infuso, the taste is in the oil

Infuso is a flavoured oil to create a bold flavoured impact on healthier snack substrates such as popped chips or roasted peanuts. Infuso delivers an impressive taste in a single step with a clean label benefit. It elevates the snacking experience by creating bold and multi flavour profiles in a natural way.



Savour Flex

Savour Flex is a toolbox of ingredients designed for low-

Guided by Insights

Culinary Expertise

By collaborating during bespoke customer workshops, we translate trends in cuisines, ingredients and flavour into snack sensations. We can develop unique texture and flavour profiles to suit your substrate and brands.

Consumer Insights

Our intrinsic market research on “The Future of Snacks’ has identified that great taste and “better for you” are the two biggest drivers in the snacks segment. Our Consumer Survey confirmed that there is a significant gap in the market for products that deliver both. Detailed market intelligence and consumer insight provide an unique understanding to help you win in the marketplace.

Sensory Capabilities

Griffith Foods can provide value added support through Sensory Science, guiding and enhancing the development and launch of your snacks into the market. Trained sensory experts utilise scientific methods to identify and measure similarities, differences and preferences between snack samples, revealing hidden traits and components.



**“ Together we create great
tasting, healthier snacks
for consumers to enjoy**

Creating Better Together™



Printed on eco-friendly paper in line with Griffith Foods sustainability ambition.

Join us as we help pioneer the next generation of culinary innovation at griffithfoods.com/eu

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